

# MAIN

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Ⓞ GLUTEN FREE PREPARATION AVAILABLE, ASK YOUR SERVER

- Ⓞ **ROASTED ½ CHICKEN - BOULDER NATURAL**  
SHALLOT BREAD PUDDING + GLAZED LOCAL CARROTS + PRESERVED CARAWAY DEMI GLAZE 19.50
- Ⓞ **OLD MCDONALD FARMS PORK CHOP\***  
MIGHTY LEAF TEA BRINED + GREEN CHILE POLENTA + WILTED SWISS CHARD + HEIRLOOM TOMATO RELISH 24
- Ⓞ **SEARED TROUT FILLET\***  
CORN PUREE + MELON SALSA + SHAVED RADISH + BROWN BUTTER VINAIGRETTE 19
- Ⓞ **WILD SALMON A LA PLANCHA\***  
ROASTED HEIRLOOM TOMATO FARRO RISOTTO + PIQUILLO PEPPER PUREE + SAUTÉED GARLIC GREEN BEANS & SWEET ONIONS 23
- Ⓞ **CONFIT DUCK LEG**  
TANDOORI GLAZE + CARAWAY & SUMAC YOGURT + BEET HARISA + ROASTED EGGPLANT + ROASTED TOMATO 22
- Ⓞ **LEGACY FARMS ½ LB. BURGER\***  
CARAMELIZED ONION + TENDER BELLY BACON + GARLIC AIOLI + AGED CHEDDAR + SLICED TOMATO + HOUSE PICKLE + CHOICE OF FRENCH FRIES OR HOUSE SALAD  
+ add Jodar Farms fried egg\*, bacon jam or gluten free bun 1.50 14
- ROASTED BEET & LEEK FARRO RISOTTO**  
FRIED JUMPIN GOOD GOAT CHEESE + TOASTED HAZELNUT + ROASTED LOCAL CARROTS + BEET CHIPS + MARSCAPONE CHEESE + FRESH HERBS 17
- Ⓞ **HOUSE MADE LAMB TAGLIATELLE PASTA**  
BRAISED COLORADO LAMB + ROASTED TOMATOES + ARUGULA + FRESH HERB + SMOKED COLORADO GOAT CHEESE 17
- Ⓞ **BUFFALO SHORT RIBS**  
ROASTED FENNEL & SPINACH + GARLIC MASHED POTATO + FENNEL TOP CHIMICHURRI 26
- Ⓞ **JBS GOLD CANYON ANGUS FLATIRON\***  
SOUS VIDE 8OZ ANGUS FLATIRON + POLENTA CAKE + ROASTED HAZEL DELL MUSHROOMS + GARLIC GREEN BEANS + MUSHROOM DEMI GLAZE 24

# DESSERTS 7

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- BLUEBERRY TART 8**  
BRANDY CARAMEL + ALMOND CREAM + CANDIED WALNUT + VANILLA ICE CREAM
- CORN BROWN BUTTER CAKE 7**  
ROASTED PEACH + BACON CAYENNE POPCORN + BOURBON BUTTERSCOTCH ICE CREAM
- CHOCOLATE S'MORES BAR 7**  
GRAHAM CRACKER CRUST + CHOCOLATE GANACHE + TOASTED MARSHMALLOW + CHOCOLATE MOUSSE
- Ⓞ **ROASTED RHUBARB & STRAWBERRIES**  
OVER SEASONAL SORBET AND BALSAMIC REDUCTION
- Ⓞ **GINGER CREME BRULEE 7**  
GRAPEFRUIT + GINGER SNAP
- Ⓞ **CHOCOLATE BEETROOT CAKE 8**  
CHOCOLATE GANACHE + BEETROOT CHIPS + HAZELNUT HONEYCOMB + COCONUT SORBET
- Ⓞ **ALCHEMY ICE CREAM 1.50 PER SCOOP**  
CHOICE OF: CHOCOLATE - VANILLA - BOURBON BUTTERSCOTCH - COCONUT SORBET

**SILVER CANYON COFFEE & ESPRESSO DRINKS**  
SILVER CANYON BREWED COFFEE & ESPRESSO

# TO START

ADD CHICKEN \$5 OR SHRIMP \$7

## GF HOUSE SALAD

MIXED LETTUCES + CANDIED PECAN + CRUMBLLED FRENCH FETA + BALSAMIC VINAIGRETTE 8

## SOUP OF THE DAY

CHANGES DAILY BASED ON LOCAL PRODUCE CUP 4 / BOWL 6

## GF HEIRLOOM TOMATO SALAD

BABY LETTUCE + KALAMATA OLIVES + SOURDOUGH CROUTONS + SHAVED ZUCCHINI + HERB MUSTARD VINAIGRETTE + HEIRLOOM TOMATOES 10

## GF BEET & BLUE SALAD

ROASTED BEETS + CRUMBLLED POINT REYES BLUE CHEESE + BLOOD ORANGE VINAIGRETTE + TOASTED ALMONDS + RED ONION + ARUGULA 10

# TO SHARE

## HOUSE SOURDOUGH

WHIPPED BEER BUTTER 4

## GF FRESH BURRATA CHEESE

TOASTED SOURDOUGH + WARM BALSAMIC MARINATED FIGS + WATERCRESS 11

## GF ZUCCHINI CHIPS

LEMON GARLIC AIOLI + FRIED LOCAL HERBS 5

## GF SHAVED BRUSSEL SPROUTS

APPLE CIDER GLAZE + BACON + CHILI FLAKE + GOLDEN RAISIN ADD 6-MINUTE EGG \$1.50 8

## GF HAZEL DELL MUSHROOMS IN PUFF PASTRY

63 DEGREE EGG\* + CREAMY HAZEL DELL MUSHROOMS + ARUGULA 9.50

## GF HEIRLOOM TOMATO CRUDO

PARMESAN CHEESE CRISPS + FRESH CHILI + LEMON OIL + BALSAMIC CAVIAR + SMOKED SEA SALT 10.5

## GF CHARRED OCTOPUS

BEET HARISSA + RED ONION + MARINATED GARBONZO BEANS + BEET CHIPS + CITRUS + WATERCRESS 13

## MOON HILL DAIRY GNUDI

CHEESE DUMPLINGS + ROASTED TOMATO FONDUE + FRIED BASIL + CHARCOAL OIL + EGGPLANT CAPONATA 12

# PANTRY BOARD

SERVED WITH CRACKERS + HOUSE JAM + PICKLED VEGETABLES - CHOOSE ANY 3 FOR \$16 OR 5 FOR \$23

## CHARCUTERIE

LAMB "HAM"  
 BIELLESE PROSCIUTTO  
 SNAKE RIVER BRESAOLA  
 ELEVATION CHOCOLATE  
 STOUT SALAMI

## ACCOMPANIMENTS

RADISH + SEA SALT + WHIPPED OLIVE OIL  
 MARINATED OLIVES  
 BRUSSEL SPROUT KIMCHEE WITH 63 DEGREE EGG \*  
 MARINATED PEPPERS

## CHEESE

MOUCO CAMEMBERT  
 LAZ EWE GOAT  
 PT REYES BLUE  
 SPANISH MANCHEGO  
 GRAFTON AGED CHEDDAR

OVER 75% OF OUR MENU IS SOURCED FROM LOCAL BUSINESSES. HERE'S A LIST OF A FEW

GARDEN SWEET FOSSIL CREEK RASIN ROOTS FOX HOLE HOFFMAN FULL CIRCLE  
 TENDER BELLY PETROCO TWO LEAVES WHITE MOUNTAIN STROHAUER LEGACY  
 JODAR UDIS MOUNTAIN STATES ROSEN BOULDER NATURAL HAZEL DELL OLD  
 MCDONALD BROKEN SHOVELS ALCHEMY BIG WILLY ELEVATION MOUCO JUMPIN  
 GOOD GOAT MOON HILL RAQUELITA'S TORTILLAS DISANTI ROCKY MOUNTAIN SODA  
 SILVER CANYON FIELD TO FRONT DOOR

EXECUTIVE CHEF MATT SMITH - "DEFINING COLORADO CUISINE THROUGH STRONG RELATIONSHIPS WITH LOCAL FARMERS AND PURVEYORS"

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform your server of any known allergies that you may have.